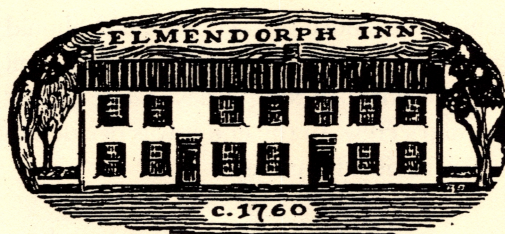


CELEBRATE! ECHOES

NEWSLETTER

FRIENDS *o f* ELMENDORPH



SPRING

2001

PRESIDENT'S MESSAGE

Dear Friends,

AS I write this, we're having another snowstorm. Old Man Winter just doesn't want to give up. We've had our share of cold weather and snow this season and I'm sure we are all looking forward to spring.

The wintry weather hasn't slowed down work inside the Elmendorph. Charlie Hapeman and his crew have worked hard to restore the upstairs south room. They've also freshened up the Tap Room walls with a much-needed coat of paint. Restoration of the building is expected to be complete by our annual dinner meeting on March 26.

After so many years of work, this is an exciting milestone to announce, and one that seems especially appropriate given that the Friends of Elmendorph are celebrating our 25th anniversary this year.

Special thanks to Mary Cioffi, who has once again volunteered to coordinate the annual dinner meeting. More information is inside this newsletter. I hope to see you there.

Once the weather warms up, we'll also have a special "silver anniversary" celebration outside under the tent to thank all our friends, past and present.

As you begin your spring cleaning, please remember that our Elmendorph Etc. thrift shop reopens in May. The dedicated volunteers who staff it are always looking for donations of merchandise. They also can use some help, even if it's only an hour or two a week. Please call 758-5887 or stop by the shop when it's open, from 10 a.m. to 4 p.m. on Wednesdays, Fridays and Saturdays.

Warm regards,
MARY KELLY, President



RESTORATION COMMITTEE

OUR old Inn never fails to surprise us! As Charles Hapeman's craftsmen carefully removed a facing of stucco and brick which covered the fireplace opening of the 2nd floor South Room, it was discovered that the fireplace had been reduced with bricks and mortar to accommodate a coal grate. It appeared to be a 19th-century alteration.

What condition would we discover behind the smoke blackened lining? Should we preserve this evidence of the age of coal or restore the opening to its full width? The Committee debated these questions for several days while plaster repairs continued to be made by Hapeman's crew. In the end it was decided to risk the removal, saving the old bricks for possible future use.

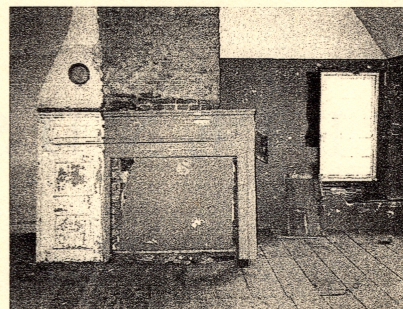
In a rubble filled cavity between the two layers of brick were discovered three identical clay pipe bowls and many pipe stems, dating from the early 19th-century. Who left them there - and when? Seeking answers, we ordered work on the fireplace stopped while Madeline Klein and I sifted every bit of rubble and sand uncovered by the workmen. We found a mouse nest of shreds of paper and cloth, a couple of mouse skulls, several handmade nails and many match stick-like bits of wood sharpened to a charred point at one end! We had found more questions but the answers must await expert analysis!

Madeline carefully swept up every bit of debris - revealing a fireplace in remarkably good condition closely resembling that in the South Room below. The old bricks were used to repair the hearth and the large wood mantle was reinstalled and painted a soft blue grey found on the old boards. The same color has been used throughout the South Room, gallery and chambers on the second floor. As part of their contract, the Hapeman crew not only painted the South Room but finished the walls and ceiling of the gallery and painted the plaster walls of the taproom downstairs.

Since then, Madeline and Bob Bielenberg have spent hours on their hands and knees cleaning the South Room floor which still retains painted evidence of the spacious room's former subdivision into three bedrooms. McCarthy & Sons have installed four rows of discreet florescent fixtures on the high ceiling. They are almost invisible during the day but brightly light the large room at night so that it can be used for future art and craft workshops. We are deeply indebted to Madeline and Bob for their work.

Lastly, special thanks to Herman Gorgens who designed and supervised the restoration of the entire Elmendorph Inn from the initial repairs to sills and posts until the final applications of plaster and paint on the second floor. He served as the liaison to the New York State Office of Parks, Recreations and Historic Preservation who had to OK each step in the process and created endless detailed drawings for their approval and to guide the restoration carpenters. His measured drawings document the 1982 Historic Structure Report which helped earn the Inn its listing on the National Register of Historic Structures. Without Herman's steadfast attention to the project, the restoration of the Elmendorph Inn might never have been accomplished.

Barbara Bielenberg



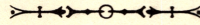
2nd Floor South Room before restoration.



2nd Floor South Room during restoration.



FRIENDS OF ELMENDORPH, INC. ANNUAL MEETING & DINNER



The ANNUAL MEETING OF THE FRIENDS OF ELMENDORPH, INC. will be held on Monday, March 26, 2001, at the Elmendorph Inn, North Broadway, Red Hook, NY. The meeting will be preceded by crackers, cheese and punch at 6:15 PM, followed by dinner at 6:45PM.

Please send your proxy or dinner reservations to: Mary Cioffi, 10 Old Post Road North, Red Hook, NY 12571, (845-758-6204). All reservation **MUST** be made by Thursday, March 22, 2001. You may choose to attend the program and the meeting without attending the dinner. Please let us know so that we can arrange seating for you.

Please make your check payable to RENNERS.

The speakers for the evening will be Barbara Bielenberg and Herman Gorgens of the Elmendorph Restoration Committee. Both Barbara and Herman will show and discuss the restorations made to the Inn. They have the unique distinction of having influenced and witnessed first hand, the Friends of Elmendorph inception and transformation of our historic building.

Now is the time for you to renew your membership for 2001. Please note the date on your mailing label. Your membership is paid **through** that date. An envelope is enclosed for your convenience.

PROXY

(For 3/26/2001)

I will **NOT** attend the ANNUAL MEETING OF THE FRIENDS OF ELMENDORPH. In my absence, I hereby appoint the President or his/her deputy or _____ to act as my proxy to vote on all matters that come before the membership on March 26th, 2001.

Signature _____ Date _____

Signature _____ Date _____

DINNER RESERVATIONS

\$15.00 Per Person

March 26, 2001

MENU

Rolls and Butter
Pot Roast with Braised Vegetables
Marinated Grilled Chicken Breasts
Risi Bisi (Rice Pilaf - with colorful veggies)

Broccoli with Lemon Butter
Gingerbread with Whipped Cream &
Glazed Banana Slices
Coffee & Tea Service

Name _____ Amount enclosed _____

Name _____

Please send your proxy/reservations to **MARY CIOFFI, 10 OLD POST RD., RED HOOK, NY 12571.**
Please make all checks payable to: **RENNERS**

ELMENDORPH, ETC.



SINCE the two large rooms upstairs in the Elmendorph Inn are finished we must start working to furnish them. We need furniture, files and display cases. This is where our faithful donors come to the rescue. They are the friends who supply the Elemendorph Etc. Shop with good used and new items for us to sell. So good friends, if you have any donations ready or are getting ready to donate we will be only too glad to accept them now. You can call 758-6334 or 758-5887 and we will be glad to open up and receive your donations. We can also arrange for a pickup if necessary.

Please be aware that we do not accept clothing except scarfs, hats and hankies. Thank you for your generosity.

Shirley Brown, Elemendorph Etc. Shop Chairperson



CHRISTMAS AT THE ELMENDORPH

THE Thanksgiving turkey bones have barely been tossed into a soup pot when a group of energetic volunteers begin decorating the Elmendorph Inn for our annual Family Christmas Open House with holly from Shirley Brown's huge bush, red ilex berries from Eva Peterson and an array of colorful fruit donated by Tiberio's IGA. Blanche and Doug Traudt arrive with mounds of white pine branches and glorious old porcelain and set to work in the parlor while Joelle Trachta, Mary Kelly, Madeline Klein, Shirley Brown and Barbara Bielenberg deck the windows with pine garland, and decorate mantles and table tops with fruits and greens.

As a final touch Doug Traudt and Bob Bielenberg set up a perfectly shaped Christmas tree provided by Mac's Farm & Garden World. Cranberries donated by Tiberio's IGA and popcorn from Mim and Dave Brown are readied for Nancy Hetzler and our young guests to string into garlands for the tree. Meanwhile Bill Alexander has decorated the Elmendorph, Etc shop with a gigantic wreath, complementing the lighted outdoor trees provided by the Red Hook Area Chamber of Commerce.

As the old Inn fills with the fragrance of hot cider donated by John Hardeman and spiced to perfection by Richard Coons assisted by Gussie Townsend, Mary Cioffi warmly greets arriving guests.

This years glorious holiday music was provided by the Chapel Belles (Arvia Higgins, Susan Kelly and Karen Streifeneder), the Middle School Saxophone Trio (Chris Hazenbush, Andy Longcore and Brittany Mosher) directed by Alan Van Ness and the High School Flute Ensemble (Rachel Bennek, Ronnie Bishop, Margot Kreider-Mueller and Heather Michael) directed by Ann Oja.

We'd like to thank the following people for donating treats for the Christmas Open House:

Mary Bayer, Barbara Bielenberg, Alma Bowman, Mary Cioffi, Linda Common, Leslie Coons Levine, Betty Franklin, Bill Hammond, Martha Hlavac, Ellen Hogan, Mary Kelly, Susan Kilgour, Joan Lewis, Eileen Mosher, Ellen Phelan, Beverly Riley, Eileen Zinnanti. Also, the members of the Culinary Historians at the Elmendorph group who baked bread and prepared other foods using the Old Kitchen hearth and beehive oven.



A Very Special Thank You

As we begin our "*silver celebration*," the Friends of Elmendorph board of directors would like to thank the many volunteers who have served on the board over the past 25 years.

It was your foresight, hard work and perseverance that created this organization and guided the Inn's purchase and restoration.

We hope you will be able to attend the annual dinner meeting, so we can thank you in person for a job well done.

FRIENDS of ELMENDORPH BOARD OF DIRECTORS
February 2001

Junior Friends of the Elmendorph Club give tours to local elementary students



Serena Winchell, Margot Kreider-Mueller and Zac Rider conduct the tours.

ON December 12, 2000, three members of the Junior Friends of the Elmendorph Club conducted a tour through the colonial inn for first grade students from Phonacia. These three members were Margot Kreider-Mueller and Serena Winchell, juniors at Red Hook High School, and Zac Rider, a senior. Last year, all three students received training which covered the history of the building and the colonial period and the art of being a tour guide. Since its initiation by Margot Kreider-Mueller, the club has received a grant from Eleanor Roosevelt at Val-Kill Foundation in order to purchase authentic colonial games and costumes. The first tour given by the high school students was a success!

The young children were greeted at the door by the three students clad in colonial costumes. The tour began in the hallway with a general introduction to the building and its history, which dates back to 1760. The children were informed about the culture and significance of the colonial era. The interactive tour afforded the children an opportunity to learn more about life 200 years ago.

The tour ended in the tap room, where the children were given the opportunity to play a game of tabletop ninepins, attempt the bilbo catcher, and learn a colonial dice game. Margot Kreider-Mueller then played Yankee Doodle and other colonial songs on an authentic maple fife. The children were receptive to the new information and were delighted with the chance to experience colonial entertainment. The atmosphere was so realistic, that one young girl innocently asked, "Are you the only people living in this house?"

This was the first tour ever given by high school students in the Elmendorph Inn, however, these Red Hook High School students rose to the challenge and impressed everyone, including themselves. As Mary Kelly, president of the Friends of the Elmendorph said, "It sounded as if you had given this tour a hundred times." Everyone was astounded by the students' knowledge of the subject and their public speaking ability.

Workshops at the Elmendorph

EARLY DUTCH COOKING IN THE HUDSON VALLEY

PLEASE join us on March 31 at the Elmendorph Inn for "Early Dutch Cooking in the Hudson Valley," a hands-on workshop with culinary historian Peter G. Rose using the Inn's restored brick beehive oven and hearth.

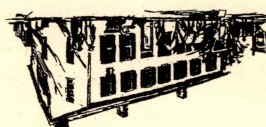
Author of "Foods of the Hudson: A Seasonal Sampling of the Region's Bounty" and "The Sensible Cook: Dutch Foodways in the Old and the New World," Mrs. Rose has lectured at the Smithsonian Institution, The Culinary Institute of America, Museum Boymans van Beuningen in the Netherlands, the New York Historical Society, Bryn Mawr College, Hofstra University, Harvard's Fogg Museum, and the Corcoran Gallery of Art. Her articles and columns have appeared in The New York Times and The Journal News, as well as Gourmet, Saveur and The Valley Table magazines.

Program participants will enjoy a lecture by Mrs. Rose as well as hands-on cooking experiences and tastings of authentic early recipes (some of which will be featured in Mrs. Rose's new book.) The event is sponsored by the Culinary Historians at the Elmendorph Inn and takes place from 1 to 5 p.m. It costs \$40 (\$35 for students and Friends of Elmendorph members.) Advance registration is required. Please Contact (845) 758-0964 or CulinaryHistorians@yahoo.com.

PLEASE NOTE: With respect for the rights and convenience of the IGA shoppers, please observe the parking signs at any Elmendorph event. You are requested to park in the George Cole Auction parking lot, just north of the IGA.

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